

FIXED LOCATION CARTS

- ◆ A fixed location mobile food unit (cart) is limited in size and operates from the premises from a permitted food establishment which serves as the commissary.
- ◆ Size is 4ft W x 8ft L x 8ft H
- ◆ Easily to move by one person when fully loaded.
- ◆ Unrestricted cart—water system required.
- ◆ May operate in a city park as a Licensed Park Vendor with approval from Parks and Recreation Department.

INSPECTIONS

- All new, renewal, and change of owner medallion inspections are conducted at the Environmental Services Building, 7411 Park Place, Tuesday and Thursday from 7:00 a.m. -10:00 a.m.
- Documents operators must present at check-in include commissary receipt, driver's license, proof of insurance, fees for medallion and water sample (if applicable). All fees must be paid after check-in is complete.
- Must pass HFD inspection if propane tank is used.
- Medallion is issued if the unit passes both the Fire Department and Health Department inspection.

FOR COMPLETE MOBILE FOOD UNIT REQUIREMENTS VISIT
www.HoustonConsumer.org
 Phone: 832-393-5100

OPERATING A MOBILE FOOD UNIT - QUICK GUIDE



CONSUMER HEALTH SERVICES BUREAU
www.HoustonConsumer.org

WHAT IS A MOBILE FOOD UNIT ?

A food service establishment that is vehicle-mounted or wheeled and is capable of being readily moveable.

TYPES OF MOBILE FOOD UNITS

- ◊ **RESTRICTED** = sells individual servings packaged foods, non TCS beverages dispensed from protected equipment, packaged TCS milk/milk products; packaged individual servings of frozen dessert products. Examples: Ice cream trucks/push cart/tricycle; trucks, fixed location carts; park vendor unit.
- ◊ **UNRESTRICTED** = prepares/serves open foods on the unit; or from approved commissary; water systems for hand washing and equipment cleaning required; must report to commissary for cleaning/filling/flushing of water tanks. Examples: trailer, bus, corn roasters, truck, fixed location cart, and park vendor units.

**CITY OF HOUSTON FOOD SERVICE
MEDALLION REQUIRED FOR ALL
MOBILE FOOD UNITS**

STARTING YOUR UNIT

- ⇒ **Before you build it yourself, hire a custom builder, remodel, or purchase a mobile food unit, contact the Bureau of Consumer Health Services, Mobile Food Unit Program at 832-393-5100.** You or the builder will need to know the requirements for your particular mobile food unit type and intended menu. Having this knowledge will save you money.
- ⇒ Unrestricted units require 2 sets of plans to be submitted to the Houston Health Department for approval prior to construction. Requirements include: approved food equipment/installation; walls/floors/ceilings/plumbing; menu disclosure; notarized letters authorizing use of private property and employee access to a restroom facility; commissary receipts to verify servicing 24 hours prior to operations.
- ⇒ Some foods may be prohibited - extensive food preparation/ raw foods such as sushi/ceviche.
NO FOODS PREPARED/STORED AT HOME OR UNAPPROVED FACILITY ON ANY TYPE OF UNIT
- ⇒ Restricted units do not require plans; no visits to a commissary; must not prepare/repackage foods/no utensils/grills/hot plates.
- ⇒ Only Frozen Dessert units may operate on the street or sidewalk. Only sell individual prepackaged frozen dessert products. Trucks must have flashing lights and Caution Children sign; stop long enough to make sell/dispense product. Tricycles and push carts must be non-motorized; operate on sidewalks.